

95

KEEROM

I Dolci

HOMEMADE DESSERTS

Il Fondente al Cioccolato dark Italian chocolate hot fondant with a delectable liquid chocolate centre	65
I 2 Fondenti al Cioccolato a white Italian chocolate fondant topped with white rum, plus a dark Italian chocolate fondant with hot liquid chocolate centres	130
Il Tiramisù a combination of everything rich and delicious with a dash of black coffee for good measure	65
La Mousse al Cioccolato Italian chocolate mousse with a hint of brandy, served with a homemade hazelnut biscuit	65
La Meringa 95 delicate meringue chunks wrapped in luscious Marsala Zabaglione crème, served with berries	70
Babá al rum Baked Baba pastry, soaked in rum with Zabaione cream and berries	70
La Crème Brûlée the great classic - vanilla crème beneath a crackling of caramelised sugar	65
Il Semifreddo al Rum 'semi-frozen' ice cream slices flavoured with rum, surrounded by a steeped coffee bean sauce	65
Il Gelato real Italian, freshly made, ice cream	65
I Sorbetti alla Frutta light and refreshing seasonal fruit sorbets	65
Il Carpaccio di Ananas guilt free, paper thin slices of fresh pineapple in a citrus infused syrup	70

I Formaggi

110

our selection of the best Italian cheeses served with homemade pepper dew jam and focaccia

**Gli Antipasti**

STARTERS

L'Insalata Caprese
caprese salad: Italian tomato, fresh basil, chopped capers and creamy burrata mozzarella

100

L'Insalata Verde
green salad: mixed leaves with tomato, celery, spring onions and cucumber

55

Le Verdure alla griglia
grilled vegetables: a selection of grilled peppers, courgettes, aubergine and tomato dressed with a herb, garlic dressing

70

La Tartare
steak tartare: hand chopped raw prime fillet dressed with olive oil, onion, egg, capers and parsley

95

L' Insalata di Avocado
avocado salad: avocado, rocket, tomato, blue cheese, fresh pear, walnut, olive oil, salt and pepper

95

Gli Asparagi alla "95"
steamed green asparagus with hollandaise sauce, shaved parmesan cheese and rocket

95

La Tartare di Tonno e Salmone
fresh raw tuna and fresh raw salmon hand chopped with avocado, capers, tomato, onions, parsley and olive oil

100

La Lingua Scottata
veal tongue with soft parmesan polenta and salsa verde

90

I Carpacci

THINLY SLICED RAW BEEF OR FISH

Il Carpaccio "95"
beef carpaccio drizzled with homemade mayonnaise sauce topped with fresh rocket and shaved parmesan

95

Il Carpaccio con pomodoro e rucola
beef carpaccio with fresh tomato and rocket

90

Il Carpaccio con palmito e parmigiano
beef carpaccio with palm hearts and parmesan cheese

95

Il Carpaccio di Salmone Norvegese
fresh Norwegian salmon carpaccio with extra virgin olive oil and lemon dressing

110

Il Carpaccio di Pescato del giorno
line fish carpaccio with extra virgin olive oil and lemon dressing

110

I Carpacci "Scottati"

THINLY SLICED SEARED BEEF OR FISH

Il Carpaccio di Pesce scottato alla "95"
line fish carpaccio quickly seared, dressed with fresh tomato and rocket

110

Il Carpaccio scottato ai 4 formaggi
beef carpaccio quickly seared with 4 cheese topping

110

Il Carpaccio scottato con pomodoro e rucola
beef carpaccio quickly seared, dressed with fresh tomato and rocket

100

Le Paste

PASTA

Le Penne al Pomodoro
penne with a light tomato sauce

70

Gli Spaghetti alle Cozze
spaghetti with fresh mussels and tomato

120

I Cannelloni al Raguò di Carne
beef-filled cannelloni with ham and cheese

105

I Ravioli
butternut or spinach ravioli, with ricotta, topped with sage butter and parmesan

90

Gli Gnocchi al Gorgonzola e Noci
gnocchi with gorgonzola cheese sauce and walnuts

90

Le Linguine all' Aragosta
live crayfish linguine with a cherry tomato sauce

320

All main courses are served with a side dish of your choice

I Pesci

FISH

Il Pescato del giorno alla "95"
linefish of the day, our style

180

Il Tonno grigliato alla newyorkese
New York-style tuna, seared rare or medium, accompanied by cherry tomatoes, capers and olives

195

La Zuppa di Cozze alla marinara
steamed mussels in white wine & herbs

140

Il Salmone Norvegese alla griglia
grilled Norwegian salmon

195

Le Aragoste alla griglia
two crayfish grilled with olive oil and lemon

390

Piatto di Pesce alla griglia
platter of grilled crayfish, line fish, tuna, Norwegian salmon and steamed Saldanha mussels

425

Le Carni

MEAT

La Fiorentina 1.2kg
sliced grilled T-bone (for 2 persons)

690

Il Filetto di Manzo alla griglia 250g
grilled beef fillet

230

Il Filetto di Struzzo alla griglia
grilled ostrich fillet with marsala sauce

210

La Tagliata al rosmarino 200g
sliced prime beef fillet grilled with olive oil, garlic and rosemary

210

Le Scaloppine al Vino Bianco
Seared rib eye scaloppine, white wine, parsley and lemon with broccoli

165

L'Ossobuco alla Milanese
stewed veal shanks

185

L'Springbok alla Casseruola
springbok meat slow cooked in tomato sauce, carrots, celery and onions

175

La Tartare
hand-chopped raw prime fillet dressed with olive oil, onion, egg, capers and parsley

170

Il Petto di Pollo ai funghi
chicken breast baked with white wine and mushrooms

140

L'Arrosto di Maiale ai funghi
rolled pork filled with ricotta and spinach topped with mushroom sauce

185

Gli Scottadito di Agnello alla Piemontese 400g
grilled Karoo lamb chop with olive oil and rosemary

230

La Selvaggina
black wildebeest, kudu and springbok grilled rare or medium rare with olive oil and rosemary

230

I Contorni

SIDE DISHES

Le Patate alla "95"
oven-baked potato with sage, parmesan cheese and cream

35

La Purea di Patate
parmesan mashed potato

35

L'Insalata di Cannellini
Italian bean salad, spring onions and parsley

35

Gli Spinaci saltati
stir fried spinach

38

La Nostra Focaccia
home made crisp focaccia

30

La Polenta
soft polenta with parmesan

33

For dinner minimum 2 courses per person
10% Service charge will be added to tables of 6 or more